



Autumn 2024 group menu

Shared entrées

Crudités with lemongrass, konbu and avocado dip

Raw kingfish salad, coconut, cucumber, chilli, cashew, garden herbs

Moreton Bay bug pasta, Parmesan, crustacean butter

Main

Sweet potato soufflé, braised autumn vegetables

Pan-fried snapper, Stix Farm tomato broth, citrus vinaigrette

Grasslands beef fillet, XO, roast macadamia

Paris mash with Coppertree Farms truffle butter

Iceberg salad, mustard dressing

Dessert

Golden syrup dumplings, rum, raisin, malt cream

Lemon meringue pie

URSULA'S